

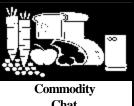
"A Michigan Food & Nutrition Program Edition"

# February, 2004

Issue No. 5

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### **NEED ASSISTANCE CALL:**

School Meals Program	(517) 373-3347
Food Distribution	(517) 373-8642
Fiscal Reporting	(517) 373-0420
Child & Adult Care Food Program	(517) 373-7391
Fax Number	(517) 373-4022

#### Welcome School Health!

The Office of School Support Services, which oversees the federal Child Nutrition and Food Distribution Programs, would like to welcome the School Health Unit to its team. This means that our capacity to support Team Nutrition activities as well as statewide healthy eating initiatives will be enhanced. Be on the look out for more healthy and fun initiatives aimed at promoting the school cafeteria as a healthy eating learning lab – where more teachers and staff view Food Service Departments as vital partners in learning and health promotion.

School Health Unit staff include: Elizabeth Haller (Supervisor), Laurie Bechhofer (HIV/STD and Sexuality Education Consultant), Nick Drzal (NutritionEducationConsultant), Kim Kovalchick (Evaluation Consultant), Martha Neilsen (Michigan Model Consultant), Merry Stanford (Character Education).

#### **Nutrition Policy News Flash!**

The Michigan State Board of Education unanimously approved the Policy on Offering Healthy Food and Beverages In Venues Outside of the Federally Regulated Child Nutrition Programs. The Board recommends that each school building offer and promote healthier foods and beverages in these venues. For a copy of the policyemail your request to drzaln@michigan.gov.



Commodity Chat

#### **USDA Commodity Survey**

If you are **not** participating in the Great Lake Coop or SPARC direct diversion of USDA Commodity Foods for next school year (2005), please help the Food Distribution Unit by completing the survey in the January 2004 Food Scoop issue, pages 7 thru 11. Print the survey, complete and fax to Food Distribution Unit at 517/373-4022, Attn: Renee Cratty. We appreciate your input as we begin to place orders for SY 2005. Your input is needed by: **February 6, 2004**.

#### **Diced Chicken Recall**

USDA issued a recall for Commodity Diced Chicken in April of 2003. Schools were directed to discard the diced chicken and fax to the Food Distribution Unit the number of cases destroyed. MDE recently received the money from USDA to reimburse schools for the distribution charges incurred. Both Northern Food Service and TLC have agreed to issue credits to those schools that destroyed a minimum of one (1) case of diced chicken. MDE will continue to update you on when you may see those credits through our state contracted warehouses. The Great Lakes Coop schools will receive their credits through Traverse City Public School, the lead district for the coop.

#### **Processing of Commodities**

Rates of Distribution from the state contracted warehouses are changing based on the availability of the commodities for processing. Examples of reduced quantities of commodity processed products available the remainder of the school year include: all the Litehouse salad dressings, Pork Rib Nibblers, Pork Rib-B-Q and Precooked Beef Patties.

On the other hand, you will see increased availability of raisin spice muffins and chicken rings. Two new muffin flavors will be available in March. Let us know how your students like the Apple Walnut and Banana Walnut Muffins.

The warehouses try to keep schools apprised of the changes in their newsletters each month. It is a challenge for them when the trucks of USDA commodities are not delivered on schedule from the processors or from USDA.

#### **New Biosecurity Resource**

Keeping our nation's food supply safe requires a team effort. At the federal level, the Food and Nutrition Service (FNS) of USDA will work with the Food Safety and Inspection Service (FSIS), the Food and Drug Administration (FDA) and other agencies to establish guidance for bolstering the biosecurity of food throughout its journey from farm to table.

A resource manual, "A Biosecurity Checklist for School Foodservice Programs – Developing a Biosecurity Management Plan" has been

developed by the USDA, Food and Nutrition Service. Its purpose is to help food service personnel protect the health of the children and adults in schools by strengthening the safety of foodservice operations.

The manual has a wide array of guidelines and suggestions on how to form a school foodservice biosecurity management team, use of a checklist to prioritize measures to strengthen biosecurity inside and outside the primary foodservice area and create a school foodservice biosecurity management plan. The guidelines and checklist will be able to help establish a community team and a practical plan to increase food biosecurity in schools. This manual also has an excellent list of resources listed at the end of the manual.

A copy of this manual can be downloaded and printed from:

http://schoolmeals.nal.usda.gov/Safety/FNSFoodSafety.htm#schools

NOTE: This manual is a new manual. Schools were mailed a copy of 'Emergency Readiness Plan: Guide and Forms for the School Foodservice Operation" from the National Food Service Management Institute (NFSMI) during this past year. The manual from NFSMI and the new manual highlighted in the above article both contain similar kinds of information.

We encourage food service directors to look through either of these manuals. It is suggested to copy the forms from the manuals and complete them so you will have up-to-date contact information in the event of an emergency.



**Food For Thought** 

#### **Need New Menu Tips And Snibits?**

Check out Michigan Team Nutrition's website for the latest edition of *School Menus Made Easy*. Download new nutrition fun facts and ideas for your school lunch menus.

#### www.tn.fcs.msue.msu.edu

Bookmark this site and check it often for Hot New Items from Michigan Team Nutrition!

#### IN THE CLASSROOM...

Here is another Hot New Item from Michigan Team Nutrition... *Alternatives to Using Food as a Reward* handout. Please share with teachers and others who may be interested.

#### www.tn.fcs.msue.msu.edu

# Free Stuff from USDA'S Power Panther!

The Web site where you can order FREE Power Panther (Eat Smart. Play Hard.) materials is: <a href="https://www.fns.usda.gov/eatsmartplayhard/">www.fns.usda.gov/eatsmartplayhard/</a>. Order

FREE materials such as the stickers, bookmarks, or family brochures. Download the order form and fax your order in today! While you're there, check out the Power Panther Costume. FNS will loan it to your school at no cost.

## National School Breakfast Week March 8 – 12, 2004

#### "Navigate Your Day with School Breakfast"

Spread the word about National School Breakfast Week! Find all the items you'll need to show your customers how school breakfast adds up to success by going to:

http://www.asfsa.org/nsbw/

You can click on Toolkit, Brochure, Proclamation, Logos, Menu and Activities for all kinds of information to use in promoting National School Breakfast Week.

#### Did you know . . . .

The School Breakfast Program (SBP) was established in 1966 as a two-year pilot project designed to provide categorical grants to assist schools serving breakfasts to "nutritionally needy" children. While the term "nutritionally needy" was not defined, the original legislation stipulated that first consideration for program implementation was to be given to schools located in poor areas or in areas where children had to travel a great distance to school. To encourage schools in needy areas to participate, Congress authorized higher federal payments for schools determined to be in "severe need." During the first year of operation, the SBP served about 80.000 children at a federal cost of

\$573,000.

Benefits of a Healthy Breakfast . . . .

Studies have proven that students who eat breakfast benefit nutritionally and educationally. Eating school breakfast results in increased math and reading scores. Teachers reported improved classroom behavior, improved attentiveness and fewer visits to the school nurse. Parents reported improved performance. The majority of students who start their day with breakfast say they feel good, are happy and more alert throughout their school day. The majority of students who do not eat breakfast say they feel bad, are angry, sick and bored throughout the school day.

Interested in starting a breakfast program?

There is a great toolkit – "Discover School Breakfast Toolkit" that can be accessed at: <a href="http://www.fns.usda.gov/cnd/Breakfast/toolkit/Default.htm">http://www.fns.usda.gov/cnd/Breakfast/toolkit/Default.htm</a>

# Michigan State Board of Education Kathleen N. Straus, President Sharon L. Gire, Vice President Michael David Warren Jr., Secretary Eileen L. Weiser, Treasurer Marianne Yared McGuire, NASBE Delegate February 2004 John C. Austin Herbert S. Moyer **CALENDAR OF EVENTS** Sharon Wise Thomas D. Watkins, Superintendent **CHILD NUTRITION PROGRAM** Governor Jennifer Granholm, Ex-Officio February, 2004 10 January Monthly Claim Due 27 25 Year Award Nominees Deadline 29 December Monthly Claim Deadline March, 2004 8 - 12 National School Breakfast Week 10 February Monthly Claim Due 31 January Monthly Claim Deadline

Award for 25 Years of Service:

Have you, or any of your employees, been actively and directly involved with the National School Lunch Program in Michigan for 25 years? Awards for 25 years of service will be presented at the Michigan School Food Service Associations Conference at the Soaring Eagle Resort in Mount Pleasant, Michigan, (April 16-18, 2004).

#### **DETACH AND MAIL TO:**

Twenty Five Year Awards Dawn Harris School Support Services Michigan Department of Education P O Box 30008 Lansing, MI 48909 Fax (517) 373-4022 **Please Print Or Type The Following Information:** SCHOOL DISTRICT: ADDRESS: The Following are celebrating their twenty-fifth year of service with the National School Lunch Program in Michigan (Public and nonpublic schools): PLEASE PRINT OR TYPE FOR CORRECT SPELLING ON CERTIFICATES: 1. Name: Service Years: 2. Name: Service Years: 3. Name: Service Years: 4. Name: Service Years: 5. Name: Service Years: 6. Name: Service Years: Honoree(s) **WILL** attend conference: 1.() 2.() 3.(). 4.() 5.() 6.() Honoree(s) **WILL NOT** attend conference: 1.() 2.() 3.(). 4.() 5.() 6.() Signed Position **DEADLINE: February 27, 2004**